

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502

(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/12/2015 **Business ID:** 119173FE
Business: IN AND OUT FOOD MART

5940 LEAVENWORTH RD
KANSAS CITY, KS 66104

Inspection: 40001495
Store ID:
Phone: 9137882786
Inspector: KDA40
Reason: 02 Follow-up
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/12/15	10:00 AM	10:45 AM	0:45	1:00	1:45	0	
Total:			0:45	1:00	1:45	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 5940 LEAVENWORTH RD City KANSAS CITY
Zip 66104

Owner _____ License Type FE

Risk Category _____ RAC/Size Confirmed ☒ Size Range _____

Updated Risk Category RAC# 06 High Risk Updated Size Range 1. Under 5,000 sq feet

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 1

Certified Manager on Staff ☒ Address Verified ☒ Actual Sq. Ft. 0

Certified Manager Present ☒

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

Y N O A C R

1. Certification by accredited program, compliance with Code, or correct responses.

..

This item has Notes. See Footnote 1 at end of questionnaire.

Employee Health

Y N O A C R

2. Management awareness; policy present.

..

3. Proper use of reporting, restriction and exclusion.

..

Good Hygienic Practices

Y N O A C R

4. Proper eating, tasting, drinking, or tobacco use

..

5. No discharge from eyes, nose and mouth.

..

Preventing Contamination by Hands

Y N O A C R

6. Hands clean and properly washed.

..

7. No bare hand contact with RTE foods or approved alternate method properly followed.

..

8. Adequate handwashing facilities supplied and accessible.

p

Approved Source

Y N O A C R

9. Food obtained from approved source.

..

10. Food received at proper temperature.

..

11. Food in good condition, safe and unadulterated.

p

12. Required records available: shellstock tags, parasite destruction.

..

Protection from Contamination

Y N O A C R

13. Food separated and protected.

p

14. Food-contact surfaces: cleaned and sanitized.

p

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

..

Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

..

17. Proper reheating procedures for hot holding.

..

18. Proper cooling time and temperatures.

..

19. Proper hot holding temperatures.

..

20. Proper cold holding temperatures.

..

21. Proper date marking and disposition.

.. p p p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes | 3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [There were two bags of creamer without date marking in the creamer machine. PIC reported the bags are "2 maybe 3 days" old. COS-discarded.]*

22. Time as a public health control: procedures and record.

.. .. .

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. .. .

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. .. .

Chemical

Y N O A C R

25. Food additives: approved and properly used.

.. .. .

26. Toxic substances properly identified, stored and used.

p

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. .. .

GOOD RETAIL PRACTICES

Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

.. .. .

29. Water and ice from approved source.

.. .. .

30. Variance obtained for specialized processing methods.

.. .. .

Food Temperature Control

Y N O A C R

31. Proper cooling methods used; adequate equipment for temperature control.

.. .. .

32. Plant food properly cooked for hot holding.

.. .. .

33. Approved thawing methods used.

.. .. .

34. Thermometers provided and accurate.

.. p p p

Fail Notes | 4-302.12(A) *Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [No thermometer available in pizza prep table. COS-provided.]*

Food Identification

Y N O A C R

35. Food properly labeled; original container.

.. p p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y N O A C R
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Fail Notes	<p>3-602.11(C) Bulk food - self service (Labeling) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER: the manufacturer's or processor's label that was provided with the FOOD; or, a card, sign, or other method of notification that includes the common name of the FOOD, a list of the ingredients in descending order by predominance of weight, and the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient.</p> <p>[No ingredients list available for customer self-service bulk donuts.]</p>
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.
39. Wiping cloths: properly used and stored.	.. p p p

Fail Notes	<p>3-304.14(B)(1) Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [wet wipe cloth on pizza prep table. wet wipe cloths stored in bucket labeled sanitizer with no measureable amount of chlorine. wet wipe cloth stored on customer self-service counter. COS-removed.]</p>
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40. Washing fruits and vegetables.
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Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	p
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.

Utensils, Equipment and Vending	Y N O A C R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items
46. Warewashing facilities: installed, maintained, and used; test strips.	p
47. Non-food contact surfaces clean.

Physical Facilities	Y N O A C R
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48. Hot and cold water available; adequate pressure.
49. Plumbing installed; proper backflow devices.
50. Sewage and waste water properly disposed.
51. Toilet facilities: properly constructed, supplied and cleaned.
52. Garbage and refuse properly disposed; facilities maintained.
53. Physical facilities installed, maintained and clean.

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Physical Facilities	Y	N	O	A	C	R
54. Adequate ventilation and lighting; designated areas used.	..	p	p

Fail Notes	6-202.11(A)	Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [Light bulbs above ice machine and in the kitchen are not shielded.]
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Administrative/Other	Y	N	O	A	C	R
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

A complaint regarding commercially prepared food (Landshire sandwich) being moldy. The RIC in which these sandwiches are stored had an ambient temperature of 29F.

FOOD ESTABLISHMENT FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed below, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.

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VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product cream Qty 2 Units gallons Value \$ 20.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A